

to a cereal before or during a malting process, the activated spores being present on the cereal in an amount which is effective for providing the malted cereal with an increased enzyme activity, the increased enzyme activity being greater than the enzyme activity which is obtained by the same malting process but with dormant spores.

13. (Three Times Amended) A process for the preparation of a malted cereal said process comprising:

(a) introducing activated spores in an amount of from about 1×10^2 to about 1×10^7 per gram of dry cereal into a moistened cereal to form a moistened cereal/activated spore combination;

(b) germinating the cereal in the moistened cereal/activated spore combination to provide a germinated cereal, the activated spores being present in the cereal in an amount which is effective for providing the germinated cereal with an increased enzyme activity, the increased enzyme activity being greater than the enzyme activity which is obtained by the same malting process but with dormant spores; and

(c) drying said germinated cereal.

18. (Three Times Amended) A process for the preparation of a malted cereal said process comprising: mixing water, a cereal and activated spores to provide a moistened cereal/activated spore combination, the activated spores in an amount of from about 1×10^2 to about 1×10^7 per gram of dry cereal, and holding moistened cereal/activated spore combination for a time and at a temperature, the amount of the activated spores, holding time and holding temperature effective for providing the malted cereal with an increased activity of an enzyme compared to the

activity of an enzyme obtained by moistening and mixing the cereal with dormant spores.

27. (Twice Amended) A process for the preparation of malted cereal comprising:

steeping the cereal, the steeping including one or more wetting stages at a temperature between about 5° to about 30°C, the wetting stages effective for providing a material having a moisture content between about 20% and about 60% by weight;

germinating the cereal in the presence of activated spores for about 2 to about 7 days at a temperature between about 10° to about 30°C, to provide a germinated cereal,

the activated spores being from microbes selected from the group consisting of bacteria, fungi, and mixtures thereof and being added to the cereal prior to or during the steeping or the germinating of the cereal, the activated spores being present in an amount of from about 1×10^3 to about 1×10^7 per gram of dry cereal and being present in the cereal in an amount which is effective for providing the germinated cereal with an increased enzyme activity, the increased enzyme activity being greater than the enzyme activity which is obtained by the same malting process but with dormant spores;

drying the steeped and germinated cereal at a temperature of from about 40° to about 150°C until the steeped and germinated cereal has a moisture content between about 2% to about 15% by weight.

REMARKS

The present amendment is filed to correct typographical errors in claims 1, 13, 18 and 27 which first occurred in these claims in Amendment E filed on March 25, 2002. Attached hereto is a marked-up version of the changes made to the claims by the